

Lemon curd

Ingredients

2 eggs, plus 2 egg yolks

3/4 cup (165g) caster sugar

1/3 cup (80g) chilled unsalted butter

Zest and juice of 2 lemons

Method

Step 1

Whisk whole eggs, yolks and sugar in a saucepan until smooth, then place pan over a low heat. Add the butter, juice and zest and whisk continuously until thickened. Strain through a sieve into a sterilised jar. Lemon curd keeps, covered, in the fridge for 2 weeks.